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11. When articles of food held in cold storage are removed from the packages in which they were contained and placed in other packages the date of original entry into cold storage of such articles shall be placed upon the containers into which they have been transferred; and if articles of food which have been placed in cold storage on different dates are packed in the same container the date of storage of the article longest stored shall be placed upon the container to which such articles have been transferred.

12. Any article of food, if intended for use other than human consumption, shall be plainly and legibly labeled or marked with the words "Not for human consumption," in letters not less than 1 inch in height.

13. All rooms in which food products are stored shall be provided with smooth, water-tight floors which can be readily cleansed. Floors must be kept in a clean condition at all times.

14. The side walls and ceilings of all rooms shall be of smooth material, free from crevices, and must be kept clean at all times.

15. Waste materials must not be permitted to accumulate in or around buildings but must be removed daily. Receptacles in which refuse material, resulting from the sorting or repacking of eggs, can be placed shall be provided. Such receptacles shall contain a suitable denaturant while in use.

16. Adequate toilet facilities shall be provided for employees; if possible these toilets should be provided with flush closets and urinals. All toilets must be kept clean at all times.

17. No employer shall require, permit, or allow any person to work in a cold-storage warehouse who is affected with any communicable disease.

18. The license granted by the State department of health to operate a cold-storage warehouse shall be framed and displayed in the warehouse.

#### **Oyster-Shucking Houses—Sanitary Regulation. (Reg. Dept. of H., Aug. 22, 1916.)**

1. Every building or room used as a shucking house shall be constructed and equipped as hereinafter provided, and the operations carried on in such building or rooms shall be conducted in such a manner that the purity and wholesomeness of the shellfish handled therein shall not be impaired.

2. All rooms in which shucked oysters are packed, stored, washed, or otherwise handled shall be separate and apart from the rooms in which oysters are opened.

3. Rooms in which oysters are shucked and in which shucked oysters are packed shall be provided with smooth, water-tight floors which can be readily cleansed, and such floors must be cleansed daily. The side walls of such rooms shall be constructed of smooth, hard material. Side walls and ceilings shall be kept in a clean condition at all times.

4. All shucking houses shall be adequately lighted and ventilated and shall be provided with an abundant supply of hot and cold water. During the fly season all windows and doors shall be provided with screens.

5. All shucking houses must be provided with adequate drainage to lead all waste liquids outside the building and into a suitable sewer or cesspool, or to some other point where they can be disposed of without creating a nuisance. Waste liquids must not be disposed of by emptying into any stream in which shellfish are grown or floated.

6. Shucking benches constructed of smooth, hard material which can be readily cleansed must be provided, and such benches shall be kept in a clean condition.

7. Suitable receptacles for shells and waste materials, conveniently located to the benches where oysters are shucked, must be provided.

8. All utensils and containers in which shucked oysters are placed must be of such material and construction as to enable them to be readily cleansed. They must be thoroughly cleansed and then scalded out with hot water or steam before beginning each day's work. Knives used by shuckers must be subjected to the same treatment.

9. Shucked oysters may be washed with clean, unpolluted water for a period not in excess of five minutes. The soaking of shucked oysters in fresh or salt water is prohibited.

10. A solid pack shall be required when shucked oysters are sold by measure. For the purpose of this rule a solid pack will be understood to mean oysters which have been drained substantially of all their adhering liquor.

11. Shucked oysters offered for shipment must be packed in closed containers and thoroughly iced. Oysters must not be packed in contact with ice.

12. Oysters must be shipped the same day they are opened unless stored at a temperature of 45° F. or below, or packed in shipping containers and thoroughly iced.

13. Cans in which shucked oysters are shipped must not be used a second time for this purpose.

14. Waste materials must not be permitted to accumulate in rooms where shucked oysters are packed and such materials must be removed daily.

15. All shucking houses shall be provided with running water, soap and clean towels to enable employees to wash their hands. Employees shall be required to wash their hands before beginning work and after visiting the toilet.

16. The outer clothing worn by persons engaged in shucking oysters shall be of material which can be readily cleansed and only clean garments shall be worn.

17. No persons with infectious wounds in the hands or arms shall be permitted to open oysters or handle the same.

18. No person afflicted with any communicable disease shall be employed in any shucking-house nor shall any person so affected be permitted to enter the rooms of such shucking house where oysters are opened, packed or otherwise handled.

19. No person shall be allowed to live or sleep in any room where oysters are shucked or packed.

## OHIO.

### **Poliomyelitis—Quarantine—Disinfection. (Reg. Bd. of H., Sept. 21, 1916.)**

1. The minimum period of quarantine for cases of acute poliomyelitis shall be six weeks.

2. The minimum period of quarantine for all children under 16 years of age, who have come in contact with cases of acute poliomyelitis, shall be 14 days from date of last exposure.

3. The quarantine of a house for acute poliomyelitis shall include all inmates thereof: *Provided*, That if proper isolation of the patient and attendants is carried out, all working members of the family over 16 years of age, may resume their work, if such occupation does not bring them in close contact with children, with the permission and under the supervision of the local board of health or health officer.